

TABLE 2.—SALMONELLA PERFORMANCE STANDARDS

Class of product	Performance Standard (percent positive for <i>Salmonella</i> ) <sup>a</sup>	Number of samples tested (n)	Maximum number of positives to achieve Standard (c)
Steers/heifers .....	1.0%	82	1
Cows/bulls .....	2.7%	58	2
Ground beef .....	7.5%	53	5
Hogs .....	8.7%	55	6
Fresh pork sausages .....	<sup>b</sup> N.A.	N.A.	N.A.

<sup>a</sup> Performance Standards are FSIS's calculation of the national prevalence of *Salmonella* on the indicated raw product based on data developed by FSIS in its nationwide microbiological data collection programs and surveys. Copies of Reports on FSIS's Nationwide Microbiological Data Collection Programs and Nationwide Microbiological Surveys used in determining the prevalence of *Salmonella* on raw products are available in the FSIS Docket Room.

<sup>b</sup> Not available; values for fresh pork sausage will be added upon completion data collection programs for those products.

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## PART 311—DISPOSAL OF DISEASED OR OTHERWISE ADULTERATED CARCASSES AND PARTS

### Sec.

- 311.1 Disposal of diseased or otherwise adulterated carcasses and parts; general.
- 311.2 Tuberculosis.
- 311.3 Hog cholera.
- 311.5 Swine erysipelas.
- 311.6 Diamond-skin disease.
- 311.7 Arthritis.
- 311.8 Cattle carcasses affected with anasarca or generalized edema.
- 311.9 Actinomycosis and actinobacillosis.
- 311.10 Anaplasmosis, anthrax, babesiosis, bacillary hemoglobinuria in cattle, blackleg, bluetongue, hemorrhagic septicemia, icterohematuria in sheep, infectious bovine rhinotracheitis, leptospirosis, malignant epizootic catarrh, strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders (farcy), acute inflammatory lameness, extensive fistula, and unhealed vaccine lesions.
- 311.11 Neoplasms.
- 311.12 Epithelioma of the eye.
- 311.13 Pigmentary conditions; melanosis, xanthosis, ochronosis, etc.
- 311.14 Abrasions, bruises, abscesses, pus, etc.
- 311.15 Brucellosis.
- 311.16 Carcasses so infected that consumption of the meat may cause food poisoning.
- 311.17 Necrobacillosis, pyemia, and septicemia.
- 311.18 Caseous lymphadenitis.
- 311.19 Icterus.
- 311.20 Sexual odor of swine.
- 311.21 Mange or scab.

- 311.22 Hogs affected with urticaria, tinea tonsurans, demodex folliculorum, or erythema.
- 311.23 Tapeworm cysts (*cysticercus bovis*) in cattle.
- 311.24 Hogs affected with tapeworm cysts.
- 311.25 Parasites not transmissible to man; tapeworm cysts in sheep; hydatid cysts; flukes; gid bladder-worms.
- 311.26 Emaciation.
- 311.27 Injured animals slaughtered at unusual hours.
- 311.28 Carcasses of young calves, pigs, kids, lambs, and foals.
- 311.29 Unborn and stillborn animals.
- 311.30 Livestock suffocated and hogs scalded alive.
- 311.31 Livers affected with carotenosis; livers designated as "telangiectatic," "sawdust," or "spotted."
- 311.32 Vesicular diseases.
- 311.33 Listeriosis.
- 311.34 Anemia.
- 311.35 Muscular inflammation, degeneration, or infiltration.
- 311.36 Coccidioidial granuloma.
- 311.37 Odors, foreign and urine.
- 311.38 Meat and meat byproducts from livestock which have been exposed to radiation.
- 311.39 Biological residues.

AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.17, 2.55.

SOURCE: 35 FR 15569, Oct. 3, 1970, unless otherwise noted.

### §311.1 Disposal of diseased or otherwise adulterated carcasses and parts; general.

(a) The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this part shall be disposed of according

to the section pertaining to the disease or condition: *Provided*, That no product shall be passed for human food under any such section unless it is found to be otherwise not adulterated. Products passed for cooking or refrigeration under this part must be so handled at the official establishment where they are initially prepared unless they are moved to another official establishment for such handling or in the case of products passed for refrigeration are moved for such refrigeration to a freezing facility approved by the Administrator in specific cases: *Provided*, That when so moved the products are shipped in containers sealed in accordance with § 318.10(c) of this subchapter or in a sealed means of conveyance as provided in § 325.7 of this subchapter. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a disease process or a condition results in adulteration of a product, the decision as to the disposal of all carcasses, organs, or other parts not specifically covered in this part shall be left to the veterinary medical officer. The veterinary medical officer shall exercise his judgment regarding the disposition of all carcasses or parts of carcasses under this part in a manner which will insure that only wholesome, unadulterated product is passed for human food.

(b) In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues, properly prepared and packaged, shall be sent for examination to one of the laboratories of the Biological Control Section of the Program.

### § 311.2 Tuberculosis.

The following principles shall apply to the disposition of carcasses of livestock based on the difference in the pathogenesis of tuberculosis in swine, cattle, sheep, goats, and equines.

(a) *Carcasses condemned.* The entire carcass of swine, cattle, sheep, goats, and equines shall be condemned if any of the following conditions occur:

(1) When the lesions of tuberculosis are generalized (tuberculosis is considered to be generalized when the lesions are distributed in a manner made pos-

sible only by entry of the bacilli into the systemic circulation);

(2) When on ante mortem inspection the animal is observed to have a fever found to be associated with an active tuberculosis lesion on post mortem inspection;

(3) When there is an associated cachexia;

(4) When a tuberculosis lesion is found in any muscle or intermuscular tissue, or bone, or joint, or abdominal organ (excluding the gastrointestinal tract) or in any lymph node as a result of draining a muscle, bone, joint, or abdominal organ (excluding the gastrointestinal tract);

(5) When the lesions are extensive in tissues of either the thoracic or the abdominal cavity;

(6) When the lesions are multiple, acute, and actively progressive; or

(7) When the character or extent of the lesions otherwise is not indicative of a localized condition.

(b) *Organs or other parts condemned.* An organ or other part of a swine, cattle, sheep, goat, or equine carcass affected by localized tuberculosis shall be condemned when it contains lesions of tuberculosis or when the corresponding lymph node contains lesions of tuberculosis.

(c) *Carcasses of cattle passed without restriction for human food.* Carcasses of cattle may be passed without restriction for human food only when the carcass of an animal not identified as a reactor to a tuberculin test administered by an Animal and Plant Health Inspection Service, State, or accredited veterinarian<sup>1</sup> is found free of tuberculosis lesions during postmortem inspection.

(d) *Portions of carcasses and carcasses of cattle passed for cooking.* (1) When a cattle carcass reveals a tuberculosis lesion or lesions not so severe or so numerous as the lesions described in paragraph (a) of this section, the unaffected portion of the carcass may be passed for cooking in accordance with part 315 of this chapter; if the character and extent of the lesions indicate a localized condition, and if the lesions

<sup>1</sup> Such testing is conducted in the tuberculosis eradication program of the Animal and Plant Health Inspection Service, U.S. Department of Agriculture.